

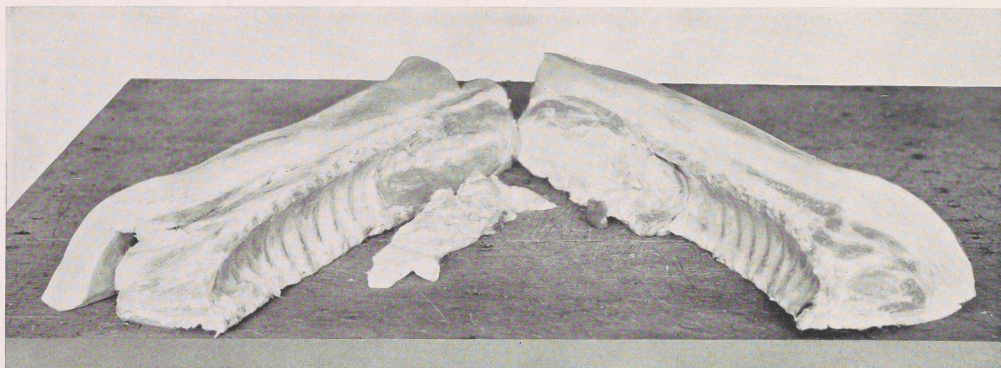
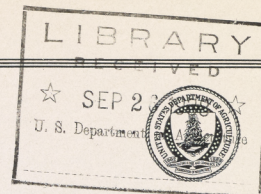
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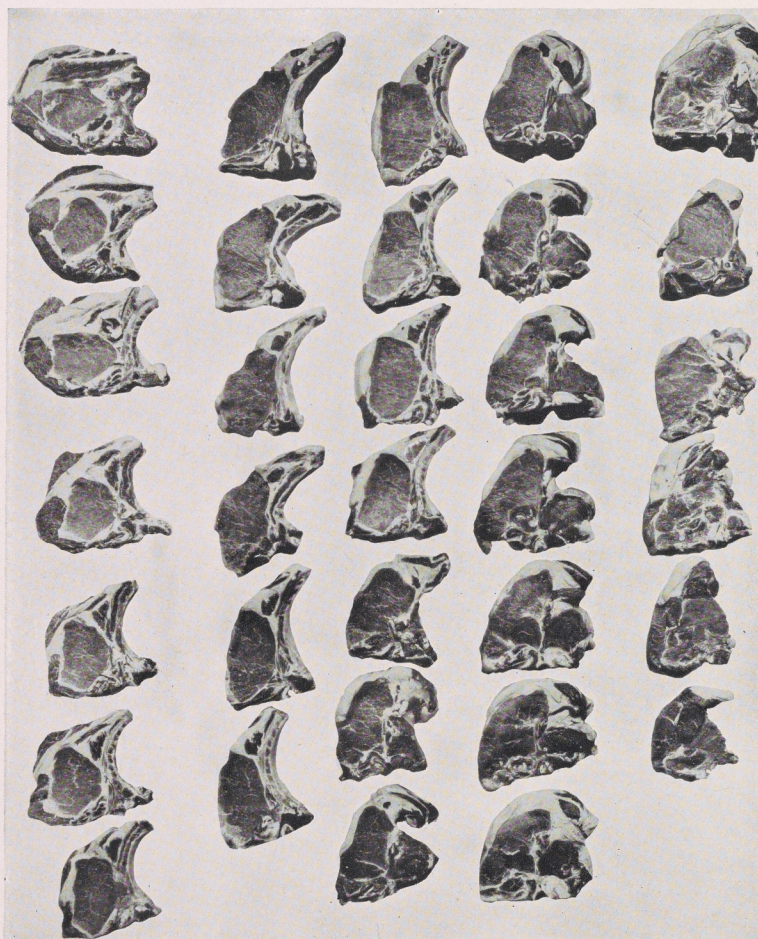
PORK LOINS AND CHOPS



Trimmed loin, fatback, and kidney fat which covered the tenderloin. The tenderloin is the large muscle on the inside of the loin.

Untrimmed loin of pork. The shoulder end is in the foreground, and the butt end is in the background.

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The illustration on the right shows an entire loin cut into chops. The chop in the upper left-hand corner came from the near or shoulder end of the trimmed loin shown above. The chop cut next is directly below the chop cut first. The others below follow in the order that they have been cut. The last chop to be cut from this piece is at the lower right-hand side of the picture. Cross sections of the tenderloin may be seen attached to the eighteenth chop and all those following to the twenty-ninth. There are 18 rib chops and 15 loin chops. The exact number of chops cut varies with the thickness the chops are cut and with the length of the hog.

Pork loins are used for roasts. Each loin of a 200-pound hog will make two roasts of about 5 pounds each. The chops are panboiled until thoroughly done. The so-called loin of pork includes about that portion of the carcass that in beef and lamb is known as rib and loin.

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